

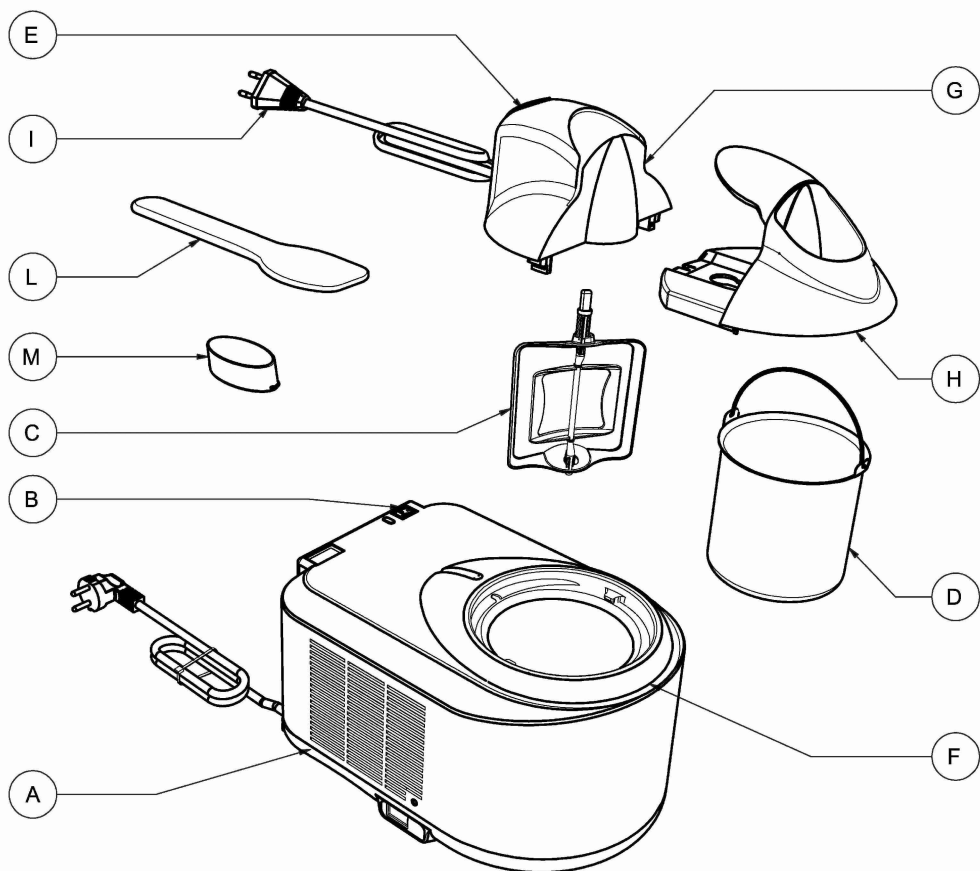
gelato CHEF 2200



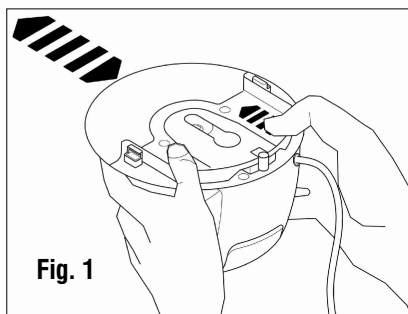
**INSTRUCTION AND RECIPE
BOOK**

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GELATO CHEF 2200



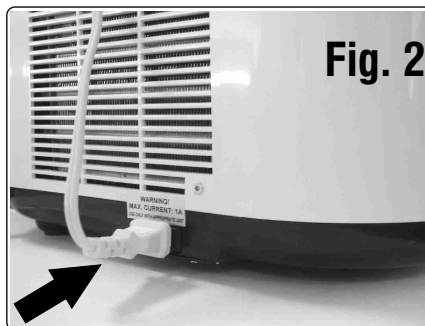
- A).** Main body, including fixed bowl.
- B).** Freezing switch.
- C).** Mixing paddle.
- D).** Removable bowl.
- E).** Switch for paddle motor.
- F).** Locking ring.
- G).** Motor unit.
- H).** Transparent lid.
- I).** Cord for paddle motor.
- L).** Spatula.
- M).** Measuring cup (25ml).



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VERY IMPORTANT! READ THIS FIRST BEFORE USE.

The cord for the paddle motor must only be plugged into the outlet located on the lower side of the main unit (fig. 2). **Do not connect the paddle motor unit directly into the home power supply outlet: this will damage it!**



Materials and articles destined for use in contact with food products are to conform to the **EC Regulation 1935/2004**. This appliance complies with the requirements of the **Low Voltage Directive 2006/95/EC**, and the **Electromagnetic Compatibility Directive 2004/108/EC**.



AM 46

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

- Read all instructions carefully.
- To protect against risk of electric shock, do not put the main body of appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to an authorised Service Agent for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may result in fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

SAVE THESE INSTRUCTIONS

CAUTION

- An authorized service representative should perform any servicing other than cleaning and user maintenance. Authorised service personnel only should do repair.
- After removing the appliance from the packaging, check it for damage. If in doubt, do not use the appliance and contact an authorised service agent.
- Plastic bags, polystyrene, nails, etc. must not be left within reach of children as they are potentially dangerous.
- The appliance's manufacturer and vendor reject any responsibility for failure to comply with the instructions provided in this user manual.
- Check that the voltage shown on the rating plate corresponds to the voltage of the mains.
- **Do not use sharp utensils inside the bowl!** Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or metal spoon may be used, when the appliance is in the "OFF" or "0" position.
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
- Do not put any part in the dishwasher.
- Do not unplug the unit by pulling on the cord.
- The appliance must be connected to an electrical system and power supply socket with a minimum capacity of 10A, equipped with an efficient earth contact. The manufacturer is not responsible for damages to things or people in the event that the prescribed safety norms have not been respected.
- Before carrying out any maintenance or cleaning, make sure that the appliance has been disconnected from the electrical mains by removing the plug from the power supply socket.
- Never wash the appliance using water jets or place it in water!

IMPORTANT:

This Ice Cream Machine contains its own refrigerant which must be allowed to settle after transport. Leave the Ice Cream Machine on a horizontal surface for at least 12 hours after purchase or after any move which might have stored the machine the wrong way up.

Leave at least 20 cm on each side of the machine to allow free air circulation. Make sure the vent slots are free and unobstructed.

HOW TO CONNECT THE CORD TO A U.K. PLUG: IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

- Green and yellow: Earth
- Blue: Neutral
- Brown: Live

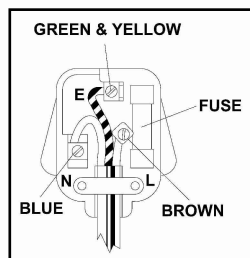
Please, read the instructions given below before connecting the cord to a plug. If in doubt, please, consult a qualified electrician. As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: the wire that is coloured Green and Yellow must be connected to the terminal in the plug which is marked with the letter E or the Earth symbol (⊕), or coloured Green or Green and Yellow.

The wire that is coloured Brown must be connected to the terminal which is marked with the letter L or coloured Red. The wire that is coloured Blue must be connected to the terminal which is marked with the letter N or coloured Black.

SAFETY POINTS FOR REWIRABLE OR MOULDED PLUG

The mains lead of this appliance may be already fitted with a BS1363 13A plug.

- If your socket outlet is not suitable for the plug, then the plug must be removed (cut off if it is a moulded on plug), the flexible cord insulation should be stripped back as appropriate and a suitable 3 pin plug fitted.
- **WARNING:** Dispose of a plug that has been cut from the power supply cord, as such a plug is hazardous if inserted in a live 13A socket outlet elsewhere in the house.
- Should the fuse need to be replaced an ASTA marked fuse, approved to BS 1362, of the same rating must be used.
- Always replace the fuse cover after fitting a fuse. The plug must **NOT** be used if the cover is omitted or lost until a replacement is obtained. Make certain that only the correct fuse cover is used and fitted.
- For plugs with detachable fuse cover, the replacement must be the same as the colour insert in the base of the plug, or as directed by the embossed wording on the base of the plug.
- If the detachable fuse cover is lost a replacement may be purchased from a Service Centre.
- Information for supply may also be obtained from the plug manufacturer.



GELATO CHEF 2200

GELATO CHEF 2200 is sold complete with all the accessories for use with fixed or removable bowl. In the original packaging, the removable bowl is stored inside the fixed bowl.

IMPORTANT ABOUT THE USE

- Hygiene is the most important aspect of ice cream making. Make sure that all the parts, in particular those coming in direct contact with the ice cream, are scrupulously clean.
- Never turn off the freezing switch (B) when the machine is working. In case you accidentally switch it off or the power fails, wait at least 10 minutes before turning it on again. The compressor is fitted with a safety device to prevent any possible damage to the motor unit. Should you restart the machine immediately after it has been switched off, the compressor will not freeze.
- Variations in speed and noise during ice-

cream making are also to be expected and in no way affect the unit's normal functioning.

- Keep the appliance far enough from walls and furniture, which might restrict air circulation, necessary for cooling the unit. It is normal for warm or hot air to flow from the lateral air vents. The refrigeration process requires this.

PREPARING ICE CREAM

- 1). Carefully clean all parts that come into direct contact with the ingredients.
Warning: make sure that the unit is unplugged before starting cleaning.
- 2). Fit the mixing paddle (C) to the motor unit (H+G).
- 3). Lock the motor unit into position in line with the locking ring (F). The raised area on the bottom of the paddle will need to be in line with the cleft on the bottom of the fixed bowl.

- 4). Connect the cord for the paddle motor (I) to the socket on the machine body.
Warning: do not connect the cord into the mains supply as you may damage the machine!
- 5). Press (B) to switch the freezer on. Allow to run for 5 minutes before use.
- 6). Press (E) switch to start the mixing paddle.
Warning: ensure the paddle motor is fully locked to the ring (F), otherwise it will not be possible to switch the motor on.
- 7). Pour the mixture into the bowl. For best results, it is recommended that you pre-mix the ingredients in a separate bowl to obtain a smooth, lump-free mixture. Always use ingredients at fridge temperature to reduce temperature differences and cut down preparation time.
- 8). When ice cream has reached a good consistency, the paddle will change direction.
This in no way damages the motor or the paddle, but it is nonetheless a good idea to turn the motor off as soon as it occurs. Preparation time varies according to quantity, temperature of the mix, type of ice cream (cream-style or sherbet), and room temperature. If a firmer consistency of ice cream is desired, leave the freezing switch on for a further 5-10 minutes.
- 9). Turn off the switch for the paddle motor and remove the motor unit by turning it in an anti-clockwise direction. Unplug the machine.
- 10). To remove the ice cream for serving or storing, use the spatula (L) provided. **Do not use metal tools!**
- 11). Allow the motor to cool down (approximately 10 minutes); it is then possible to make a new batch of ice cream by repeating all the above operations.
- 12). Unplug the unit when finished.

USING REMOVABLE BOWL

Using the removable bowl makes it easier to make consecutive batches of ice cream. When

using the removable bowl:

- 1). Pour one measuring cup (M) (25ml) full of brandy or other liquor into the fixed bowl. Alternatively, you can use a mixture of salt and water (20ml water and 5g salt). **THE WALL OF THE REMOVABLE BOWL MUST BE COMPLETELY WET:** this operation is most important to allow the good cold transmission from fixed to removable bowl.
- 2). Insert the removable bowl (D) securely; ensure there is a good contact between the fixed and the removable bowl.
- 3). Follow the procedure described in the paragraph "USING THE FIXED BOWL" from point 2 to point 10.
- 4). Remove the bowl (D). If you wish, you may leave the ice cream in the bowl and use it to store the product in the freezer (-12° C**).
- 5). Unplug the unit when finished.

USEFUL HINTS

- Mix and blend ice-cream ingredients in a separate bowl.
- Use pre-cooled ingredients.
- **DO NOT FILL THE BOWL ANY MORE THAN HALF WAY.** This will allow the volume to increase during churning to maximum bowl capacity.
- To avoid the forming of ice or frost, do not leave the ice cream in the bowl for too long with the refrigeration on. Turn off the unit as soon as the ice cream has reached the desired consistency.

HOW TO MAKE AN EXCELLENT ICE-CREAM

Making good, healthy, natural ice cream, with the right consistency, depends on the following factors:

- An appliance is in good working order: leave enough space on the sides of the unit so as to allow air to circulate freely. This air is necessary to cool the compressor.
- Good, fresh ingredients.
- A good recipe: a perfect blend of ingredients and perfect processing.

CLEANING THE MACHINE

- Make sure the machine is switched off and unplugged before cleaning.
- Remove the paddle from the motor unit by pulling it; the transparent lid can be separated from the motor unit by pushing it as indicated in Fig.1. Wash the paddle (C), the clear lid (H) and the removable bowl (D) in warm, soapy water.
- Use a damp cloth to clean the body of the machine (A) and the paddle motor unit (G). **NEVER IMMERSE THE MAIN BODY OF THE ICE CREAM MAKER OR THE PADDLE MOTOR UNIT IN WATER!**
- **When the removable aluminium bowl is used, it is essential to eliminate every trace of salt/water solution from the parts that come in contact with it, in order to prevent corrosion.**

STORING ICE-CREAM

• In the ice cream maker.

When the ice cream is ready you can keep it covered in the ice cream maker for approximately 10-20 minutes. Before serving, start the motor and allow to churn for a few minutes to regain the right consistency and smoothness.

• In the freezer.

The ice cream can also be stored in the freezer for up to 1-2 weeks, depending on the ingredients used. Do not store it for too long, in any case never more than two weeks, as it will lose flavour and quality. Should you wish to store the ice cream in the freezer pay attention to the following:

- Store the ice cream in a clean, well sealed bowl suitable for freezing.
- Storage temperature must be at least -14°C.
- Attach a label to the bowl with the date when it was made and what kind of ice cream it is.

WARNING!

- Ice cream is sensitive to bacteria. Consequently it is very important that the ice cream maker and the utensils used are well

cleaned and dried.

• TAKE CARE NEVER TO REFREEZE THE ICE CREAM ONCE IT HAS MELT.

- Remove the ice cream from the freezer half an hour before to serve it. Eventually you could leave it for 10/15 minutes at the room temperature to let it reach the adequate serving temperature.

STORING TIME

Ice cream made of raw ingredients	± 1 week
Sherbets	1-2 weeks
Ice cream made of cooked ingredients	± 2 weeks

HELPFUL HINTS

- Certain recipes involve cooking. Prepare them at least a day in advance to ensure they are chilled thoroughly and expand. It is always advisable to chill the basic mixture.
- In the case of cold mixtures, the best results are obtained by beating the eggs and sugar with an electric whisk. This helps increase the volume of the mixture.
- The majority of mixtures consist of cream, milk, eggs and sugar. You can use whatever cream you wish, but the flavour and texture will change greatly according to the quality of cream chosen. The higher the percentage of fat in the cream, the richer the ice cream will be. For example, whole cream contains a minimum of 36% fat, whipped cream 30%, cream for coffee or skimmed cream 18% and half cream plus half milk 10%. In all cases, the important thing is to always maintain the same quantity of liquid. For example, the lightest ice cream can be made by using more milk than cream, or by eliminating the cream altogether. You can also use skimmed milk, but the texture of the ice cream will be very different.
- The ice cream mixture can be kept in the freezer for a number of days. Shake it well before pouring it into the bowl.

- Add the mixture to the bowl ensuring it is no more than half full. The mixture increases in volume during preparation.
- Alcoholic ingredients slow down the chilling process. Liquors should therefore be added during the final minutes of preparation.
- The flavour of sorbets depends largely on the degree of ripeness and sweetness of the fruit and juice used. Taste the fruit before adding to the recipe. If it is too acidic, add sugar. If it is very ripe, add less sugar or leave it out altogether. Remember that the cold reduces sweetness.
- Sweeteners can be used as an alternative to sugar. In this case, add the sweetener to the mixture and mix until completely dissolved.
- Mixtures which require heating must not be poured into the bowl until they are completely cold.
- If you want to make the mixture sweeter during preparation, do not add sugar directly into the bowl (it does not dissolve). It is recommended you dissolve the sugar in a little water or skimmed milk and pour the resulting syrup (cooled) into the bowl.
- The fruit used in the recipes must always be washed and dried before use. Even when not specified, fruit must always be peeled, shelled, destoned, etc.
- To reduce the quantity of ice cream, the quantities indicated can be broken down or halved.
- When using raw eggs, make sure they are fresh by breaking them one at a time into a container and checking that:
 - 1). They do not have a bad smell.
 - 2). The white is not watery but dense and adhering to the yolk.
 - 3). The yolk is round and swollen.

WHAT COULD GO WRONG?

Under normal conditions, ice cream preparation does not require more than 40 minutes.

If the ice cream is still not formed after 40 minutes, check the following points before

contacting an authorised service agent.

- The ingredients must be poured into the ice cream maker at room temperature or, preferably, at fridge temperature. Ice cream cannot be made from hot ingredients.
- The bowl must not be filled more than half way. If the quantity of ingredients is excessive, the time required to form the ice cream increases considerably and the result may not be satisfactory.
- The compressor is fitted with a safety device. In the event of power failure, or if the appliance is turned off then on again for any reason, operation of the chilling system is interrupted. If this device trips, the appliance must be left for five minutes before turning on again. If the five minute pause is not respected, operation will not commence, even if the chilling button is in the ON position and the relative indicator light is on.

ATTENTION: Please keep all original packaging. Should you need to return the machine for repair or for any other reason, it will need to be sent in sufficient packaging. If the machine is sent back in packaging not suitable for transportation, all repair costs will be charged to the customer, even if the machine is under guarantee. If the machine doesn't need to be repaired it will be returned to the sender.

RECIPES

Classic gelato

VANILLA GELATO

INGREDIENTS:

- 150 g sugar.
- 250 ml milk.
- 150 ml cream.
- 4 egg yolks.

Whisk the egg yolks and sugar together till they are light and frothy. Add the milk and cream, mix well and pour the mixture into the ice cream maker.

MALAGA (raisin) GELATO

INGREDIENTS:

- 125 g sugar.
- 250 ml milk.
- 150 ml cream.
- 1 egg.
- 75 g raisin.
- A dash of rum.

Wash the raisins and soak them in enough rum to cover them. Whisk the eggs and sugar together, add the cream and milk and mix well. Pour the mixture into the ice cream maker. When the ice cream is ready, add the dried raisins and some of the rum used to soak them; mix again.

"GIANDUIA" (hazelnut chocolate) GELATO

INGREDIENTS:

- 175 g sugar.
- 300 ml milk.
- 75 g dark bitter chocolate.
- 1 egg.
- A pinch vanilla.
- 30 g crushed hazelnuts.

Break the chocolate into a bowl and add the milk and vanilla. Place the bowl over a pan of simmering water and melt. Whisk the eggs and sugar together. Add the remaining milk to the melted chocolate and allow to cool. Once cooled, add the crushed hazelnuts and pour the mixture into the ice cream maker.

CHOCOLATE GELATO

INGREDIENTS:

- 150 g sugar.
- 200 ml milk.

- 200 ml cream.
- 75 g dark bitter chocolate.
- 1 egg.
- A pinch vanilla.

Break the chocolate into a bowl and add the milk and vanilla. Place the bowl over a pan of simmering water and melt. Whisk the eggs and sugar together. Add the remaining milk and cream to the melted chocolate and allow to cool. Pour the mixture into the ice cream maker.

BLUEBERRY GELATO

INGREDIENTI:

- 150 g sugar.
- 150 ml cream.
- 1/2 lemon.
- 300 g frozen blueberries.

Defrost the blueberries at room temperature reserving the syrup. Juice the lemon and add to the mixture with the sugar and cream. Blend the ingredients together and add to the ice cream maker.

LEMON GELATO

INGREDIENTS:

- 150 g sugar.
- 200 ml milk.
- 200 ml cream.
- 3 lemons.
- 1 tbsp lemon syrup.

Squeeze the lemons and add the juice to the sugar and lemon syrup. Add the milk and cream to the mixture and whisk until thick. Once the mixture is at the right consistency, add to the ice cream maker.

BANANA GELATO

INGREDIENTS:

- 150 g sugar.
- 150 ml milk.
- 1 lemon.
- 300 g banana pulp.

Peel the bananas and cut into small pieces, sprinkle with lemon juice and whisk together with sugar. Add the milk and stir well. Pour the mixture into the ice cream maker.

STRAWBERRY GELATO

INGREDIENTS:

- 150 g sugar.
- 150 ml milk.
- 100 ml cream.
- 200 g strawberries.
- 1 egg.

Beat the eggs together with the sugar. Cut the strawberries into small pieces and add to the rest of the ingredients. Combine with the eggs and sugar mixture, then stir. Pour the mixture into the ice cream maker.

HAZELNUT GELATO

INGREDIENTS:

- 150 g sugar.
- 200 ml milk.
- 150 ml cream.
- 1 egg.
- A pinch vanilla.
- 75 g hazelnuts.

Finely crush the hazelnuts and add the sugar. Add the eggs and whisk until the mixture becomes thick. Add the remaining ingredients, stir and pour the mixture into the ice cream maker.

NUT GELATO

INGREDIENTS:

- 125 g sugar.
- 200 ml milk.
- 150 ml cream.
- 1 egg.
- 75 g nuts.
- 2 tbsp nut liquor (Frangelico/Amaretto).

Finely crush the nuts together with the sugar. Add the eggs, cream, milk and liquor, and whisk until the mixture has a thick consistency. Stir and pour the mixture into the ice cream maker.

CARROT GELATO

INGREDIENTS:

- 250 g sugar.
- 1.3 kg carrots.
- 1 lemon.
- 400 ml whipping cream.

Peel and wash the carrots. Using a juice extractor, extract the juice. Place the carrot juice in a saucepan and dilute with 100ml of water. Add the sugar and lemon and simmer on a low heat for 5 minutes. Remove from the heat and leave to cool. Once the mixture is chilled, blend in the cream, mixing well, and pour the mixture into the ice cream maker.

DATE GELATO

INGREDIENTS:

- 200 g dates.
- 200 ml milk.
- 150 ml single cream.
- 1 tbsp malt whiskey.

Stone the dates and remove any skin. Chop them into small pieces and add them to the malt whiskey. Add the milk and cream and mix well. Pour into the ice cream maker and let run for approx 30 minutes. This procedure can also be used to make apricot or prune ice cream.

TEA GELATO

INGREDIENTS:

- 4 tbsp tea.
- Juice of 3 oranges.
- 500ml single cream.
- 2 eggs.
- Sugar.

Boil some water in a kettle and pour over the tea bags. Allow to stand for 3 minutes then remove the tea bags and place in the refrigerator. Mix the cooled tea, single cream, orange juice and egg yolk in a food processor. When the mixture is well blended, pour into the ice cream maker and let run for approx 30 minutes.

RICE AND RAISIN GELATO

INGREDIENTS:

- 150 g parboiled rice.
- 50 g raisins.
- 500 ml milk.
- 2 tbsp honey.
- 1 vanilla pod.
- 1 pinch of salt.
- 1 lemon.
- 1 orange.

Add the rice and milk to a saucepan with a little salt, the raisins and vanilla pod. Bring to the boil and cook over a low heat until most of the milk has been absorbed. Remove the vanilla pod and leave to cool. Grate the lemon and orange to remove the rind then juice the lemon. Add the juices and honey to the cooled rice and mix the ingredients together. Pour into the ice cream maker and let run for approx. 30 minutes.

CHESTNUT GELATO

INGREDIENTS:

- 250 g chestnut purée.
- 250 ml milk.
- 100 ml cream.
- 1 egg.
- 2 tbsp honey.
- A pinch of salt.

To make the purée: peel the chestnuts and blanch them in boiling water for a few minutes to aid the removal of the skin (If using dried chestnuts, soak them overnight in cold water). Pour the milk and cream into a saucepan and bring to the boil. Add the chestnuts, lightly salt and leave to cook slowly for about an hour. When the chestnuts are cooked, reduce to a cream using a potato masher or purée maker. Add the honey and blend. Transfer to the refrigerator. When the mixture is cool, pour into the ice cream maker and let run for approx. 30 minutes.

NOUGAT GELATO

INGREDIENTS:

- 30 g lime peel.
- 40 g sweet pumpkin.
- 30 g sweet almonds.
- 20 g pistachios.
- 250 g sugar.
- 1 L milk.
- 4 egg yolks.
- 1 sachet vanilla sugar.

Prepare the cream by combining the milk, castor sugar, vanilla sugar and egg yolks. When the mixture has a frothy consistency, add the pistachios, almonds and pieces of candied lime and pumpkin. Mix well and pour into the ice cream maker and let run for 30 - 40 minutes.

Sherbets

PEACH SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g peaches.

Cut the peaches into pieces and sprinkle with lemon juice and sugar. Stir well and pour the mixture into the ice-cream maker.

BANANA SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 450 g ripe bananas.
- A pinch vanilla.

Peel the bananas and cut into small pieces. Add the banana to the remaining ingredients and mix together. Pour the mixture into the ice-cream maker.

APRICOT SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g apricots.
- 2 tbsp apricot brandy.

Cut the apricots into small pieces. Add the sugar, lemon juice and liquor. Stir thoroughly and pour the mixture into the ice cream maker.

APPLE SHERBET*

INGREDIENTS:

- 100 g sugar.
- 1 lemon.
- 350 ml apple juice.
- 100 g sweet white wine.
- A pinch powdered cinnamon.

Add all the ingredients together, stir and pour the mixture into the ice-cream maker.

MELON SHERBET

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g melon.
- A small glass brandy.

Cut the Melon into small pieces and add to the remaining ingredients. Stir and pour the mixture into the ice-cream maker.

KIWI SORBET

INGREDIENTS:

- 500 g ripe kiwis.
- 50 g sugar.
- Lemon juice.

Peel the kiwi fruit and cut into slices. Blend the kiwis together with the sugar and lemon juice for several minutes. Pour into the ice cream maker and let the machine run until the desired consistency is reached.

GRAPEFRUIT SHERBET

INGREDIENTS:

- 175 g sugar.
- 150 ml water.
- 2 tbsp gin.
- 300 ml grapefruit juice.

Combine all the ingredients, stir and pour the mixture into the ice-cream maker.

STRAWBERRY ICE-CREAM

INGREDIENTS:

- 150 g sugar.
- 1 lemon.
- 400 g strawberries.
- 2 tbsp pomegranate syrup.

Cut the strawberries into small pieces and sprinkle with lemon juice. Add the other ingredients, stir and pour the mixture into the ice cream maker.

CHAMPAGNE SHERBET*

INGREDIENTS:

- 100 g sugar.
- 1/2 bottle champagne or dry Italian sparkling wine.

Combine the sugar with the champagne or sparkling wine and pour the mixture into the ice cream maker.

LIME JUICE SHERBET*

INGREDIENTS:

- 100 g sugar.
- 300 ml water.
- 1 lemon.
- 200 g lime juice.

Add the lemon juice to the other ingredients, stir and pour the mixture into the ice cream maker.

BRANDY SHERBET*

INGREDIENTS:

- 100 g sugar.
- 300 ml water.
- 3 lemons.
- 125 ml brandy.

Juice the lemons and add the juice to the other ingredients. Stir and pour the mixture into the ice cream maker.

FIG SORBET

INGREDIENTS:

- 500 g ripe figs.
- 50 g cane sugar.
- 100 ml milk.
- Juice of 1/2 lemon.

Peel the figs. Blend the figs together with the sugar, milk

and lemon juice. Pour into the ice cream maker and let run until the desired consistency is reached.

WATER MELON SORBET

INGREDIENTS:

- 500 g water melon.
- 100 g sugar.
- 100 ml water.
- 100 ml single cream.
- Lemon juice.

Cut the water melon into pieces, removing all the seeds and retaining as much juice as possible. Blend together with the lemon juice. To prepare the syrup, add the sugar to the water and bring to the boil. Add some of the melon juice, stir and leave to cool. Mix all the ingredients together taking care to make sure there is still plenty of air in the mixture. Pour into the ice cream maker and let run until the desired consistency is reached.

MANDARIN SORBET

INGREDIENTS:

- 4 ripe mandarins.
- 1 orange.
- 150 g sugar.
- 250 ml water.
- 200 ml single cream.

Prepare the syrup by adding the sugar to the water. Bring to the boil and simmer for approx 10 minutes. While the mixture is still hot, add the grated orange peel and leave to cool. In the meantime, juice the mandarins and half the orange and add the juice to the cooled syrup mixing thoroughly. Fold in the whipped cream and pour the mixture into the ice cream maker.

RASPBERRY SORBET

INGREDIENTS:

- 500 g ripe raspberries.
- 100 g sugar.
- 150 ml water.
- 1 egg white.
- Lemon juice.

Wash the raspberries lightly under a tap of running water. Remove the stems and cover with the lemon juice sweetened with a little sugar. Prepare the syrup by adding the sugar to the water. Bring to the boil and simmer for approx 10 minutes. Leave to cool, then blend all the ingredients before pouring the mixture into the ice cream maker.

*** The use of alcohol in these recipes requires an extra 10-15 minutes preparation time.**

These recipes tend to melt rapidly. It is advisable to take them out of the bowl only at the time of serving them.